

DETAILS OF INSPECTION VIOLATIONS WITH CORRECTIVE ACTION STATEMENT.

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	LIDO - BUFFET	19	0	No
THE END SECTIONS OF THE HOT BUFFET LINES (WHERE PLATES WERE DISPLAYED) WERE NOT SHIELDED. RECOMMEND ATTACHING A FULL SHIELD ON EACH SUCH LINE TO PROTECT FOODS FROM PASSENGERS COUGHING OR SNEEZING.				
<u>CORRECTIVE ACTION:</u> PERSPEX END PANELS TO MANUFACTURE AND FIT - CTO. (Chief Technical Officer)				
2	LIDO BUFFET - PORT	19	0	No
THE SNEEZE SHIELD AT THE CEREAL SECTION WAS FOLDED OPEN SO THE OPEN BOWLS OF CEREALS AND TOPPINGS BENEATH WERE NOT PROTECTED.				
<u>CORRECTIVE ACTION:</u> MODIFY TO INCORPORATE SECURING MECHANISM. - CTO				
3	LIDO - WAITER STATIONS	24	0	Yes
THERE WERE A FEW FULL CHLORINE SOLUTION CONTAINERS AT THE WAITER STATIONS WITH CHLORINE CONCENTRATIONS OF 0-10 PPM. ONE WIPING CLOTH WAS STORED ON A WAITER STATION BETWEEN USES.				
<u>CORRECTIVE ACTION</u> – ALL STAFF IN THE HORIZON COURT HAVE BEEN RE-INSTRUCTED IN THE CORRECT STRENGTH REQUIRED FOR CHLORINE SOLUTION IN THE SANITIZE CONTAINERS – F&B				
4	LIDO BUFFET - FRUIT SECTION	15	0	Yes
A FEW APPLES HAD TO BE REMOVED FROM THE SELF-SERVICE DISPLAY DUE TO A HEAVY WHITE RESIDUE ON THE SKIN SURFACE. ENSURE THE APPLES ARE CLEAN TO SIGHT AND TOUCH BEFORE PLACING THEM ON THE SERVICE LINE FOR CONSUMPTION.				
<u>CORRECTIVE ACTION</u> – ALL STAFF HAVE BEEN RE-INSTRUCTED ON THE CORRECT PROCEDURE FOR WASHING FRESH FRUIT BEFORE SERVICE OR DISPLAY – F&B				
5	LIDO GALLEY - DISHWASH	22	2	No
THREE OF THE SIX UPPER SPRAY ARM NOZZLES WERE CLOGGED IN THE FINAL RINSE CHAMBER OF THE CONVEYOR DISHWASH MACHINE. THE MACHINE WAS SHUT DOWN AND REPAIRED DURING THE INSPECTION.				
<u>CORRECTIVE ACTION</u> – ALL STAFF INVOLVED IN THIS OPERATION HAVE BEEN INSTRUCTED TO MONITOR THIS ASPECT OF THE OPERATION AT NO MORE THAN HALF HOURLY INTERVALS. RESULTS TO BE LOGGED. F&B				
6	LIDO GALLEY - DISHWASH	22	2	No
BOWLS AND PLATES WERE RACKED IN THE CONVEYOR DISHWASH MACHINE WITH FOOD CONTACT SURFACES OVERLAPPING SIGNIFICANTLY. MANY DISHES WERE SOILED AFTER WASHING AND WERE RETURNED TO BE RE-WASHED.				
<u>CORRECTIVE ACTION</u> – ALL STAFF INVOLVED IN THE DISWASHING OPERATION HAVE BEEN RE-INSTRUCTED ON THE CORRECT STACKING METHOD IN THE CONVEYOR SO THAT DISHES WILL NOT OVERLAP, ALLOWING AN EVEN AND THOROUGH WASH OF ALL WARES. – F&B				
7	LIDO GALLEY - POT WASH	26	0	Yes
A FEW PREVIOUSLY CLEANED PANS WERE FOUND SOILED WITH FOOD RESIDUE ON THE CLEAN POT RACK.				
<u>CORRECTIVE ACTION</u> – ALL POT WASH PERSONNEL HAVE BEEN RE-INSTRUCTED ON THE CORRECT PROCEDURE FOR POT WASHING– F&B				
8	LIDO GALLEY - POT WASH	22	2	No
THE HOT WATER SANITIZING SINK HAD A WATER TEMPERATURE OF 172-178 °F, BUT THE MOUNTED THERMOMETER REGISTERED 158-168 °F.				
<u>CORRECTIVE ACTION:</u> THERMOMETER WAS RE-CALIBRATED DURING INSPECTION. CALIBRATION LOG TO GENERATE-CTO				
9	LIDO GALLEY - POT WASH	22	2	No
THE POT WASH MACHINE FINAL RINSE GAUGE TEMPERATURE REGISTERED 220 °F, BUT THE MANUFACTURERS DATA PLATE SPECIFIES A RANGE OF 180-195 °F.				
<u>CORRECTIVE ACTION:</u> CORRECTED DURING INSPECTION.- CTO.				
10	LIDO GALLEY - POT WASH	36	0	No
THE ARTIFICIAL LIGHT LEVEL ON THE CLEAN POT LANDING OF THE POT WASH MACHINE WAS BELOW 220 LUX (20 FOOT CANDLES).				
<u>CORRECTIVE ACTION:</u> LIGHT LEVEL TO BE INCREASED. - CTO/SETO.				
11	NEW POOL	09	3	Yes
THE FREE CHLORINE RESIDUAL IN THE NEW POOL WAS 0.07-0.25 PPM DURING OPERATION. THE POOL WAS NETTED WHILE THE PROBLEM WAS CORRECTED. A RECORD REVIEW REVEALED THAT CHLORINE CONCENTRATIONS VARY SIGNIFICANTLY BETWEEN THIS POOL AND THE RIVIERA POOL. WATER CIRCULATES TO BOTH THROUGH A SINGLE CHLORINATION SYSTEM.				

CORRECTIVE ACTION: BALANCE VALVE TO BE SECURED AND LOCKED. PLAN TO FIT INDIVIDUAL CHLORINATION SYSTEM. -CTO

12 POTABLE WATER 08 0 No

THE 6 FIRE AND SPRINKLER SYSTEM INTERNATIONAL SHORE CONNECTIONS ONBOARD WERE NOT EQUIPPED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES.

CORRECTIVE ACTION: CORPORATE HEAD OFFICE HAVE VALVES ON ORDER, SHIP TO FIT ON RECEIPT. – CTO.

13 OASIS BAR 21 0 No

THERE WAS A LARGE GAP ALONG THE UNDERSIDE OF THE BAR TOP IN THE FORWARD STARBOARD CORNER. THE PROFILE WAS MISSING ALONG THE FORWARD SECTION OF THE UNDERSIDE OF THE BAR TOP, EXPOSING A POROUS WOOD UNDER LAYER.

CORRECTIVE ACTION: STAINLESS STEEL PROFILE ON ORDER. TO FIT ON RECEIPT. - CTO.

14 OASIS BAR AND FUN ZONE PANTRIES 22 0 No

SPONGES WERE FOUND IN SANITIZING BUCKETS BETWEEN USES IN THESE PANTRIES.

CORRECTIVE ACTION – ALL STAFF RE-INSTRUCTED. ALL CLEANING CLOTHS AND SPONGES MUST BE IMMERSSED IN A CHLORINE SOLUTION DURING OPERATION AND DISCARDED AT THE END OF SHIFT. F&B

15 WINDJAMMER AND PATISSERIE BARS 29 0 Yes

THE HAND WASH STATIONS IN THESE BARS WERE LOCATED IN THE PANTRY, REQUIRING PASSAGE THROUGH A CLOSED DOOR.

CORRECTIVE ACTION: BOTH DOORS TO BE FITTED WITH HOOK-BACK, AND SIGNAGE ‘DOOR TO REMAIN OPEN WHEN BAR IN OPERATION.’ - CTO.

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12/7/01

DAWN PRINCESS

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
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16	GARDE MANGER-DECK 6	20	0	No	
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SOFT SEALANT WAS NOTED ON THE BACK PLATE OF ONE SLICER.

CORRECTIVE ACTION: SOFT SEALANT ALREADY REMOVED, STAFF INSTRUCTED. - CTO

17	GALLEY-DECK 5	26	0	Yes	
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THE CHOPPER BLADE WAS SLIGHTLY SOILED.

CORRECTIVE ACTION – STAFF INSTRUCTED THAT CHOPPER BLADES MUST BE TAKEN APART IN ORDER TO BE THOROUGHLY CLEANED AFTER EVEY USE. – F&B

18	MAIN GALLEYS	33	0	No	
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A FEW LOOSE PROFILE STRIPS WERE NOTED. SOME RECESSED GROUTING WAS NOTED IN ONE AREA.

CORRECTIVE ACTION: ONLY ONE PROFILE REPORTED LOOSE, THIS HAS BEEN RESECURED. GROUTING IN VEG. PREP. AREA REPAIRED. - CTO.

19	COMMENT	*	0	No	
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OVERALL, FOOD HANDLING, TEMPERATURE CONTROLS, AND EQUIPMENT MAINTENANCE WAS EXCELLENT.

20	C.A.S.	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

